

Agricultural Marketing Service, USDA

§ 932.151

TABLE 2—SLICED, SEGMENTED (WEDGED), AND HALVED STYLES—Continued
[Defects by count per 255 grams]

| | |
|-----------------------------|---|
| Pits and Pit Fragments. | Average of not more than 1 by count per 300 grams |
| Major Stems | Not more than 3 |
| HEVM | Not more than 2 units per sample |
| Broken Pieces and End Caps. | Not more than 125 grams by weight |

TABLE 3—CHOPPED STYLE
[Defects by count per 255 grams]

| | |
|-------------------------|---|
| FLAVOR | Reasonably good; no "off" flavor |
| SALOMETER | Acceptable Range in degrees: 3.0 to 14.0 |
| COLOR | Reasonably uniform with no units lighter than the USDA Composite Color Standard for Ripe Type |
| DEFECTS: | |
| Pits and Pit Fragments. | Average of not more than 1 by count per 300 grams |
| Major Stems | Not more than 3 |
| HEVM | Not more than 2 units per sample |

TABLE 4—BROKEN PITTED STYLE
[Defects by count per 255 grams]

| | |
|-------------------------|---|
| FLAVOR | Reasonably good; no "off" flavor |
| SALOMETER | Acceptable Range in degrees: 3.0 to 14.0 |
| COLOR | Reasonably uniform with no units lighter than the USDA Composite Color Standard for Ripe Type |
| CHARACTER | Not more than 13 grams excessively soft |
| DEFECTS: | |
| Pits and Pit Fragments. | Average of not more than 1 by count per 300 grams |
| Major Stems | Not more than 3 |
| HEVM | Not more than 2 units per sample |

(b) Terms used in this section shall have the same meaning as are given to the respective terms in the current U.S. Standards for Grades of Canned Ripe Olives (7 CFR part 52): *Provided*, That the definition of "broken pitted olives" is as follows: "Broken pitted olives" consist of large pieces that may have been broken in pitting but have not been sliced or cut.

[62 FR 1242, Jan. 9, 1997]

§ 932.150 Modified minimum quality requirements for canned green ripe olives.

The minimum quality requirements prescribed in § 932.52 (a)(1) of this part are hereby modified with respect to canned green ripe olives so that no requirements shall be applicable with re-

spect to color and blemishes of such olives.

[62 FR 1244, Jan. 9, 1997]

§ 932.151 Incoming regulations.

(a) *Inspection stations*. Natural condition olives shall be sampled and size-graded only at inspection stations which shall be a plant of a handler or other place having facilities for sampling and size-grading such olives: *Provided*, That such location and facilities are satisfactory to the Inspection Service and the committee: *Provided further*, That upon prior application to, and approval by, the committee, a handler may have olives size-graded at an inspection station other than the one where the lot was sampled.

(b) *Lot identification*. Immediately upon receipt of each lot of natural condition olives for which inspection is required, the handler shall complete Form COC 3A or 3C, weight and grade report or such other lot identification form as may be approved by the committee, which shall contain at least the following: (1) Lot number; (2) date; (3) variety; and (4) number and type containers. Pending completion of size-grading of such lot, or the sampling of such lot if it is to be size-graded by sample, the handler shall maintain identity of such lot of olives with its corresponding lot weight and grade report.

(c) *Weighing*. Each lot of natural condition olives for which inspection is required shall be separately weighed to determine the net weight of olives. If the lot is to be size-graded by sample, the lot shall be weighed upon receipt by the handler. If the lot is to be size-graded by lot, the net weight shall be determined after size-grading by weighing all of the component parts resulting from the size-grading operations (including culls), and totaling such weights.

(d) *Incoming inspection*—(1) *General*. The handler is responsible for the proper performance of all actions connected with the identification of lots of olives, the weighing of boxes or bins, the taking of samples, the size-grading of samples, and the furnishing of necessary personnel for the carrying out of such